

CHÂTEAU SAINT MAUR CRU CLASSE EXCELLENCE 2016

HISTORY

Château Saint-Maur is located in the extension of the Gulf of Saint-Tropez, in the westernmost part of the vast plain that extends between the foothills of the Maures and the sea. Our wines are developed with finesse, subtlety, and elegance; they are synonymous with the art of living and sharing.

SURFACE & SOIL

The soil is mainly clay-limestone and mica-schist origin, southeast exposure.

GRAPE VARIETALS

GRENACHE, SYRAH, ROLLE, TIBOUREN.

VINIFICATION

Harvest of the grapes at phenolic maturity. Crushing and total destemming. Alcoholic fermentation in thermoregulated stainless steel tanks at 16°C for perfect preservation of the aromas.

TASTING NOTES

A very clear and pale color, brilliant and clear, with shades of slightly bluish rose. A powerful bouquet, well-bred and flavorful with the aromas of exotic fruits associated with white-fleshed fruits and some mineral notes. On the palate, the flavors are expressed with delicacy and finesse. The grapefruit notes bring freshness, the flavors of red fruits, peach and apricot bring enjoyment and aromatic complexity. An elegant and delicate wine, balanced and structured, full-bodied with finesse, with fruity and refined aromas.

